

# THE INCHCOLM

BAR

Perched above Brisbane's CBD, retreat, rendezvous, revel or all the above at The Inchcolm By Ovolo. The neo-Georgian design from late 1800's pays homage to the building's time of prestige and resident physicians, with subtle hints of musical undertones and an air of rhapsody. You are invited to explore the golden age of bistro dining with timeless classics and edible prescriptions. A carefully crafted cocktail menu pays tribute to a bygone era when cocktails were clinically endorsed, spirits were king, and bartenders celebrated. We invite you to choose the perfectly cosy spot and unwind, relax and enjoy a tipple or two in solitude.

*Friends call her Inchy, we invite you to do the same*



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## ALL DAY DINING

Monday To Saturday 3pm - 9pm  
Public Holidays may vary

### NIBBLES TO SHARE

Artisan Cheeseboard, including, Section 28 Monte Rosso - Taleggio - <i>soft, cow's milk, SA</i> DOP 12 months - <i>Manchego, sheep's milk, Spain</i> Mount Pricilla - <i>Semi soft, cow's milk, SA</i>	\$21
Marinated organic olives & grissini (GF av.)(V)	\$8
Chicken liver pate, grilled sourdough, cranberry jam (GF av.)	\$16
Oyster Natural or Kilpatrick (each)	\$5
Steak Tartare - potato crisps, cured egg yolk (Fri/Sat)	\$21
Spinach & gruyere dip, baguette (GF av.)(V)	\$14
Bar Inchcolm charcuterie - Wagyu bresaola, duck salami, chicken terrine (GF)	\$28
Escargot, baguette (GF av.)	\$26
Truffle parmesan thin cut fries (GF)(V)	\$10



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## SUBSTANTIAL

Steak frites - 250g cube roll, shoestring fries, port wine jus (GF)	\$38
Moreton Bay Bug Spaghetti, cherry tomatoes, chilli, pangrattato	\$29
Market Fish, brown butter, sauteed beans, crispy Tuscan potatoes (GF)	\$29
The Inchy Burger Wagyu beef patty or Beyond Burger (Veg) American Cheddar, pickle, caramelised onion, milk bun	\$22
- Add extra patty	\$5
- Add beef bacon	\$5
Potato gnocchi Creamy mushroom ragu, arugula, truffle oil, pecorino (GF)(V)	\$26
Classic Caesar salad Baby cos, beef bacon, fresh pecorino, 63 degree egg (GF)(V)	\$16
- Add poached chicken	\$5
- Add king prawns	\$8



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## SOMETHING ON THE SIDE

Paris mash, parmesan (GF)	\$6
Broccolini, garlic confit, hazelnut butter (GF)	\$9
French Fries	\$6
Mixed greens (GF)	\$5
Corn on cob, salted butter, freshly grated manchego cheese (GF)	\$8

## SWEET

Mud cake, white chocolate ganache	\$12
Crème caramel, macadamia crumb, fresh berries	\$12
Homemade tiramisu, mascarpone cream, cocoa dust	\$14

Gluten & dairy free alterations available on a la carte menu



# HOUSE GUEST AFTER HOURS MENU

Available All Day Everyday for Residential Hotel Guests

Artisan Cheeseboard, including, Section 28 Monte Rosso - Taleggio - <i>soft, cow's milk, SA</i> DOP 12 months - <i>Manchego, sheep's milk, Spain</i> Mount Pricilla - <i>Semi soft, cow's milk, SA</i>	\$21
Marinated organic olives & grissini (GF av.)(V)	\$8
Three Cheese Toastie: Cheddar, gruyere, brie (GF)	\$16
The Reuben Toastie : slow cooked silverside, sauerkraut, swiss cheese, Russian dressing (GF)	\$18
Chargrilled Vegetable Toastie: zucchini, grilled pumpkin, eggplant, pesto, mozzarella (GF)	\$18